



JAVA FREE PRESS



MARIE'S COOK BOOK

RECIPES FROM NAN ROMVIEL

WILLIAM DIRK MAYBERRY

RECIPE BOOK



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This Book is Dedicated to Nan Romviel and Mum (Kaye Mayberry)

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Biscuits



Marie and Joy Kaye.

Anzac Biscuits

Ingredients

- $\frac{1}{4}$ lb butter
- $\frac{1}{2}$ cup of sugar
- Golden syrup
- A pinch of salt
- $\frac{1}{4}$ tbs of baking soda
- 2 tbs of boiling water
- 1 cup of oatmeal
- $\frac{3}{4}$ cup of coconut
- $\frac{1}{2}$ cup of plain flour

Recipe

Put into a saucepan the butter, Sugar, golden syrup, salt, soda, boiling water and allow to melt. Add the oatmeal, coconut, and the plain flour when the mixture is cool, put in small pan on greased tray and then cook in moderate oven until it is brown crisp

Cinnamon Biscuits

Ingredients

- 4 oz butter
- ½ cup castor sugar
- 1 ½ Cups of Self-raising flour
- 2 tablespoons of sugar
- 4 eggs
- 1 teaspoon of vanilla
- 1 pinch of salt
- 2 teaspoons of cinnamon

Recipe

Cream butter and sugar and add egg and beat well. Add sifted flour and salt. Add vanilla. Roll into balls the size of a walnut and roll in the sugar-cinnamon mixture and place 2" apart on biscuit tray. Bake in a moderate oven until lightly browned.

Jam Drops

Ingredients

- $\frac{3}{4}$ cups of sugar
- $\frac{1}{2}$ cup butter (250g = 1 cup)
- 2 eggs
- Vanilla
- 2 cups self-raising flour

Recipe

Cream butter and sugar, add vanilla then add eggs then add the flour.

Roll in walnut size balls place on baking tray then press a dent in the middle and place a small amount of jam into dent

Bake in a moderate oven

Monte Carlos

Ingredients

- 4oz butter or margarine
- 1 egg
- 4oz sugar
- Vanilla
- 1 dessertspoon of honey
- 10oz self-raising flour

Recipe

Cream butter and sugar until light and fluffy add egg and beat well then add honey and vanilla then add flour.

Roll mixture into small balls place on baking tray and flatten balls with a floured fork. Place in moderate oven and cook for 10-15 minutes.

Filling for Monte Carlos

Ingredients

- 1oz butter or margarine
- 4oz icing sugar
- 1 dessertspoon raspberry jam
- Vanilla

Recipe

Cream butter and icing sugar until light and fluffy

Add jam and vanilla mix well until creamy.

Place filling in between two biscuits

Nan's Rice Bubble Biscuits

Ingredients

- ¼ lb Butter
- 1 Cup Sugar
- 1 Egg
- 2 Cups rice bubbles
- 1 Cup self-raising flour
- 2 Tsp Vanilla

Recipe

Preheat oven 250-300°F. Cream butter and sugar, add flour and egg, fold in rice bubbles, cook size 2 bob.

Cakes



Marie and Kaye at home in Bandung, Indonesia.

Rock Cakes

Ingredients

- 8oz flour
- 1 egg
- 3 tablespoons milk
- 3oz sugar
- 3oz butter
- 1 teaspoon baking powder
- 2oz fruit

Recipe

Sift dry ingredients, rub butter into flour, add sugar and fruit and mix with beaten egg and milk mixed together. Put onto greased tray and cook for 10-15 mins 220°

Banana Cake (Mabel / Marie)

Ingredients

- ¼ lb of butter
- 1 small cup sugar
- 2 eggs
- 3 small bananas (mashed)
- 1 ½ cups of self-raising flour
- A pinch of salt
- Vanilla
- 1 tbs of carb soda
- ¼ cup of milk (Dissolve soda in milk)

Recipe

Cream butter and sugar well, add eggs one at a time, beating well after adding each egg, add vanilla. Add flour, salt, and mashed bananas alternately until well mixed then add the milk and soda. Pour into an 8" greased and lined tin. Bake in a moderate oven for approx. 50 mins. Ice with lemon icing.

Banana Cake

Ingredients

- ¼ lb of butter
- 1 cup sugar
- 2 beaten eggs
- 1½ cups of flour
- ½ teaspoon of baking soda
- 2 ripe bananas (mashed)
- 3 tablespoons of vanilla milk.

Recipe

Cream together butter, sugar, eggs. Stir in thoroughly the flour into which the baking soda has been added. add the bananas to the mixture and lastly the soda in the milk. Bake 1 hour 10 minutes, ice with lemon icing.

Boiled Fruit Cake (Mum)

Ingredients

- 1 lb mixed fruit
- ¼ lb butter or margarine
- 1 cup sugar
- 1 teaspoon carb soda
- 1 large cup boiling water or can be made up of ½ water and ½ sherry, rum or brandy.
- 2 eggs beaten
- 1 cup self-raising flour
- 1 cup plain flour

Recipe

Boil together mixed fruit, butter, sugar, soda, and the boiling water. Allow the mixture to cool, then add the eggs and the flours.

Bake about 1 hour in a moderate oven

Boiled Fruit cake

Ingredients

- 1 cup of sugar
- 1 lb of mixed fruit
- ¼ lb of butter
- 1 Teaspoon carb soda
- 1 Large cup of boiling water
- 2 eggs
- 1 cup of self-raising flour
- 1 cup of plain flour

Recipe

Boil together sugar, mixed fruit, butter carb soda, and boiling water. When cool, beat the eggs and add to the mixture, Sift the flours. Bake about 1 hour in moderate oven (170°c to 180°c)

Brandy Cream Sponge (Denise Kershaw)

(Make 3 Days Before Needed)

Ingredients

- 1 large sponge cut into half and joined with the following filling
- ¼ lb butter
- ¼ lb icing sugar
- 2 egg yolks
- 2 teaspoons Nescafe – mix with a ¼ cup of sugar
- Brandy to taste

Recipe

Cream butter and icing sugar well add egg yolks when fluffy pour in coffee mixture while still beating.

Then add brandy. Fill the layers of cake with mixture and wrap cake in foil and put in fridge for three days.

When required put on plate and decorate with whipped cream and grated chocolate.

Sweet Passion Fruit Cream for Sponge (Marie Romviel)

Ingredients

- 1 lemon Jelly
- 1 cup milk
- 1 egg
- 2 passion fruit
- 1 small cup sugar

Recipe

Make jelly and allow to cool but not set. Make the custard of milk, sugar, and egg.

Pour into the cooled jelly beat with electric beater when well combined add passion fruit

pulp and beat for a short time to combine the passion fruit through.

Place in a bowl and put in fridge to set.

Chocolate Cake (Denise Kershaw)

Ingredients

- 3 tablespoons of butter
- 2 dessertspoons of cocoa
- 1 cup of self-raising flour and bit of vanilla
- 1 cup of sugar
- ½ cup milk
- 2 eggs

Recipe

Melt butter then pour over other ingredients and beat for 3 minutes, cook 25 minutes at 375°. Ice with chocolate icing.

Christmas Pudding

Ingredients

- 1 ¼ lbs of plain flour
- 1 lb of brown sugar
- 1 teaspoon of baking powder
- 1 lb of sultanas
- 8 eggs
- 1 teaspoon of cinnamon
- 1 pkt of mixed spice
- 1 lb of currents
- 1 lb of raisins
- ½ lb of candid peel
- ½ teaspoon salt
- About 1 teaspoon of Parisian essence
- 1 gill (6 tablespoons) of brandy or rum
- 1 lb of butter

Recipe

Place all fruits in a bowl and pour a small amount of brandy or rum over and stir through, cover, and leave overnight.

Sift flour, baking powder, cinnamon, and mixed spice altogether.

Cream butter and sugar add eggs one at a time and beat well add Parisian essence after eggs. Add sifted flour etc. and fruit alternately, and mix well, then add brandy or rum.

Pre heat oven 190°C. Turn down to 170°C. and cook for 1½ hours at this temp., then reduce to 150°C. and cook for 1 ½ hours, then reduce temp., to 140°C. and cook for 1 hour. Test with skewer if cooked turn off oven and leave in oven till cold.

(original cooking time was for 4/6 hours, preheated at 375°F. Cooked at 350°F.)

Little Cakes

Ingredients

- $\frac{1}{4}$ lb butter or margarine
- 2 cups plain flour
- 1 cup sugar
- 3 eggs
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup milk
- vanilla
- (you can add sultanas or mixed fruit to mixture)

Recipe

Cream butter and sugar add eggs mix well then add milk and vanilla, then add flour and baking powder.

Bake in a moderate oven. Bake in patties tin in pattie cake paper cups.

Ice cooked cakes.

Never-Fail Pavlova Case

Ingredients

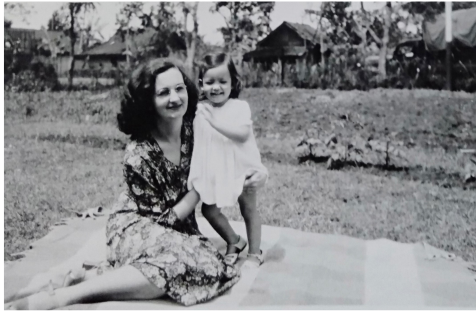
- 2 Egg Whites
- 1 Teaspoon Corn flour
- 1 ½ Cups Castor Sugar
- 4 Tablespoons Boiling Water
- 1 Teaspoon Vinegar
- ½ Teaspoon Vanilla

Recipe

Place all ingredients in basin, beat until mixture is of meringue consistency.

Spread on lightly greased heatproof plate. Bake in moderate oven 30 minutes then. Reduce to slow oven and bake a further 30 minutes. Allow to cool in the oven. When required decorate with whipped cream and decorate with fresh fruit. e.g. strawberries, bananas etc.

Indonesian



Marie and Kaye in their backyard Indonesia

Balmi (Kaye Mayberry)

Ingredients

- Pork Fillet cut into small pieces
- Onion, chop a small amount finely & the rest just cut up
- Celery, chop into pieces
- Cabbage, cut up
- Soya Sauce 2 tablespoons
- Chicken stock 2 teaspoons
- Chives
- Garlic 1 teaspoon
- Noodles (small flat)

Recipe

Place a small amount of oil in pan add finely chopped Onion and garlic and fry till almost burnt. Then add Pork, then celery, cabbage and after cooked a bit add Soya sauce and chicken stock and chives, add some Water and cook until almost all the liquid is gone. Add cooked noodles and mix through.

Nasi Goreng

Ingredients

- Rice (cooked)
- Onion (small amount finally chopped (keep the rest till later))
- Garlic
- Beef Mince
- Celery chopped
- Cabbage cut up
- Powdered chicken stock 2 teaspoons
- Soya sauce 2 tablespoons
- Sugar 1/4 teaspoon
- Vinegar splash

Recipe

Heat wok with a small amount oil add some add garlic and Finley chopped onion

Cook till brown add meat cook until cooked through add onion cook then add celery cook and then add cabbage cook through add chicken stock soya sauce sugar and vinegar add water

till almost covering. Cook till liquid nearly almost gone. Add cook rice. You can make an omelette chop up and add to rice.

Savoury



Marie and her Dad

Parsley and Lemon Season

Ingredients

- 4 cups fresh white breadcrumbs
- ½ cup chopped parsley (fresh or dried)
- 1 teaspoon dried marjoram
- 1 teaspoon thyme (fresh or dried)
- 2 large lemons
- 3 eggs (beaten)
- 250 grams (8oz) melted
- Salt and fresh grounded pepper

Recipe

Combine breadcrumbs and herbs, Grate rind of lemons and squeezed juice of 1 lemon. Add rind and juice to breadcrumbs mixture then add beaten eggs then the melted butter, then lightly season with salt and pepper. Use to season turkey or chicken cavity.

An alternative for cooking the seasoning. Place seasoning on aluminum foil and make a parcel folding in sides and top. Place on an oven proof dish or tray and cook in oven.

Spice Loaf (Mum Romviel)

Ingredients

- 1 ½ cups self-raising flour
- ½ cup sultanas
- ½ cup sugar
- 1 ½ tablespoons butter
- 1 teaspoon mixed spice
- 1 teaspoon cinnamon
- ¾ cup milk
- 1 egg (beat egg and milk together)

Recipe

Rub butter into flour (till texture is like breadcrumbs) add sugar then sultanas, spice, and cinnamon. Mix well. Then add egg and milk and mix well.

Bake ½ to ¾ hour in a moderate oven. Cook in loaf tin.

Pastry (Denise Kershaw)

Ingredients

- 5 cups plain flour
- 1 teaspoon baking powder
- 1 egg
- 1 teaspoon vinegar (white)
- 1 lb lard (margarine or butter)
- 2 teaspoons salt
- 8oz water

Recipe

Sift together flour & baking powder & salt place in large bowl next add lard (margarine or butter) this is cut into pieces and rub in well.

Break the egg into the water with the vinegar added.

Pour this into the center of mixture and mix, place on board and knead.

Place back in bowl and place in fridge to chill.

Roll out pastry to make your pie etc.

THIS WILL KEEP IN THE FREEZER FOR WEEKS.

Slices



Mable Kaye (Marie's Mum)

Cherry Nut Slice

Ingredients

- 4 ozs butter
- 4 ozs sugar
- 1 dessertspoon of golden syrup
- 1 egg
- 2 ozs of self-raising flour
- 6 ozs Plain Flour
- A pinch of salt
- 1 cup of sultanas, cherries, and nuts

Recipe

Place butter, sugar and golden syrup in saucepan to melt. Remove from heat, add egg, beat well. Stir in sifted flour and salt then sultanas, spread mixture out in greased swiss roll tin. Decorate with cherries and nuts. Bake 25 minutes in very moderate oven

Cinnamon Crisps (Mum)

Ingredients

- 4 oz butter
- ½ cup castor sugar
- 1 egg
- Vanilla to taste
- 1 ½ cups of self-raising flour
- a pinch of salt
- 2 tablespoons of sugar and 2 teaspoons of cinnamon (mixed together)

Recipe

Cream butter and sugar, then add egg and beat well, add vanilla then add flour and salt mix well. Roll into balls the size of a walnut and the roll in the sugar and cinnamon mixture. Then place on baking tray about 2” apart. Bake in a moderate oven until golden brown.

Ginger Slice (Mum Romviel)

Ingredients

- ½ lb of plain biscuits (Crushed)
- ¾ cup brown sugar
- 1 teaspoon powdered ginger
- ¼ lb butter
- ½ cup ginger (preserved) cut up
- ½ cup walnuts (chopped)
- ½ teaspoon of salt
- ½ tin of condensed milk

Recipe

Mix dry ingredients together. Melt butter and condensed milk pour this over dry ingredients and mix well. Press into 9" square tin. May be iced with lemon icing if you wish. Place in fridge till set then cut into squares. I prefer it not iced.

Ginger Slice

Ingredients

- ½ lb malt biscuits (I use granita)
- ½ cup ginger preserved
- ¾ cup brown sugar
- ½ cup walnuts
- 1 teaspoon powdered ginger
- ½ teaspoon salt
- ½ tin condensed milk
- ¼ lb butter

Recipe

Melt butter, crush biscuits, chop walnuts and ginger, mix dry ingredients together and pour melted butter and condensed milk over and mix. Press into 9" square tin (or whatever). Ice with liquid from ginger if liked.

Lemon Slice (Mum)

Ingredients

- ¼ lb butter
- 1 cup coconut
- rind of 1 lemon
- 1 pkt milk coffee biscuits or something similar (Crushed)
- ½ tin condensed milk

Recipe

Melt butter and condensed milk in a saucepan. Add to dry ingredients and mix well. Press into a slice tin and ice with lemon icing.
Place in fridge to set

Mars Bars Slice (Jessie Anderson) Gibbs

Ingredients

- 3 Mars Bars
- 3 cups of rice bubbles
- 90 Grams of butter (a bit over 30 oz)

Recipe

Lightly grease slice tin. Combine mars bars and butter in a large saucepan, stir over low heat without boiling till smooth then stir in rice bubbles, mix this well and then press into tin and ice with chocolate icing (your own recipe) Place in the fridge till set before cutting or cut first and keep in fridge till required. Keeps better kept in fridge

Mrs. Spence. (Mrs Spence of Barton) (Mabel)

Ingredients

- $\frac{1}{4}$ cup brown sugar
- 1 egg
- 1 cup mixed fruit
- $\frac{1}{2}$ lb crushed milk coffee bis., or something similar
- $\frac{1}{4}$ lb butter or margarine
- 1 pkt of crushed mixed nuts

Recipe

Boil together sugar, fruit and butter in a saucepan when boiled add beaten egg and mix well. Add this mixture to crushed bis., and nuts and mix well. Then press into a flat tin. Place in fridge till set. Ice with chocolate icing when cold.

Raspberry Slice (Mabel/Marie)

Ingredients

- ¼ lb butter
- ¼ cup sugar
- 1 beaten egg
- 1 ½ cup self-raising flour

Recipe

Beat butter and sugar together until creamed, then add beaten egg, then add flour. Press mixture into a greased flat tin (with fingers) spread with raspberry jam or jam of your choosing.

Raspberry Slice Topping (Mabel/Marie)

Ingredients

- 1 beaten egg
- 1 cup sugar
- 1 cup coconut

Recipe

Mix beaten egg, sugar and coconut together. Spread over jam with a fork.

Bake 15 mins in a moderate oven.

When cool cut into bars.

White Christmas

Ingredients

- 2 cups Rice bubbles
- 1 cup Coconut
- 1 cup Mixed Fruit
- 1 cup Powdered Milk
- 1 cup Icing Sugar Mixture
- ½ lb Copha
- 1 dessertspoon Vanilla

Recipe

Place all dry ingredients into a basin.

Melt copha over heat and add vanilla

Pour over dry ingredients and mix well.

Press into greased tray

Chill and cut into squares

Pikelets

Ingredients

- 1cup self/raising flour
- pinch salt
- 2 tablespoons sugar
- ¼ teaspoon carb soda
- ½ cup milk (sour) if fresh add 1 teaspoon vinegar
- 1egg
- 1 dessertspoon butter (melted)

Recipe

Sift flour, salt and soda into a bowl add sugar, egg and milk beat well
Fold in melted butter.

Heat frypan grease with butter or cooking spray, place a spoon full
Of mixture and turn after bubbles appears.

About the author



William Dirk Mayberry is an Australian writer and independent digital publisher based in West Java, Indonesia. Writing across fiction, memoir, essays, educational works, self-help, and reflective nonfiction, his work explores memory, resilience, observation, and everyday human experience through a direct and personal style. His interest in storytelling began during his service in the Royal Australian Navy and later developed into a growing catalogue of independently published digital works released under the Java Free Press imprint. His publications include memoirs such as *The Longest Way Home*, children's stories from the Bag Chip Bird series, practical educational titles from the 101 Self Help collection, and speculative fiction projects including the Crononaught Collection. Influenced by writers such as Robert Louis Stevenson, his work combines realism, introspection, and accessible storytelling across a range of genres and formats.

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